

Violino Gastronomia Italiana

Dinner Menu C 84.95

All entrée Items are served with Fresh baked bread in our IL Forno oven with olive oil, Crushed Chilli, Aged Balsamic & Parmigiano

Course 1:

Antipasto Placcatore

Family Style Selection of Cured Italian Meats, Imported Cheeses, Smoked Salmon & Grilled Vegetables, Olives & Pickles

Course 2:

Mista Salad

*Fresh Blend Lettuce with Carrot
Cucumber, Pumpkin Seeds with
White Balsamic vinaigrette*

OR

Classic Caesar Salad

*Hearts of Romaine lettuce, house made
Caesar dressing, glaze balsamic reduction
Home style croutons & prosciutto crisp.*

Chefs Special Soup of the Day

Course 3:

Sorbetto Alla Pera Speziato, Marinated Peach, Mint, Balsamic Glaze

Course 4:

Filetto di Manzo (Beef Fillet)

AAA Alberta Beef Tenderloin, Italian Cheese Infused Mashed Potato, Borolo Wine Reduction & Seasonal Vegetable

or

Salmone

Fresh Atlantic Salmon Fillet, Dill Cream Sauce, Potato Pave, Seasonal Vegetables

or

Pollo Farcito (Chicken)

Pan Seared Chicken Supreme Stuffed with Herb Boursin Cheese, Potato Pave, Seasonal Vegetable, Florentine Sauce

or

Quattro Formaggio Ravioli (Seafood)

Handmade Stuffed Four Cheese Ravioli, Prawns, Sea scallop, Rose Sauce & Grana Padano Parmigiano Cheese

or

Risotto Primavera (Vegetarian)

Italian Arborio Rice, Char grilled Vegetables, White Wine Roasted Garlic Alfredo Sauce

Course 5:

Classic House Made Tiramisu